

Country Of Origin & Region	Winery
Australia, Barossa Valley	Tait
Tait Shiraz Ball Buster 2005	



Tasting Notes

92 pts Wine Advocate Oct 2006 Issue #167

A great value in full-throttle red wine from Barossa is Tait's 2005 The Ball Buster. This cuvee is becoming an incredibly popular choice for addicts of what are pejoratively called "fruit bombs." However, there is a lot more to this wine than just fruit, and that simplistic term is the vinous equivalent of phony baloney. This blend of 80% Shiraz, 10% Cabernet Sauvignon, and 10% Merlot was aged in old American and French oak for 12 months. It offers a dense purple color in addition to a big, rich perfume of blackberries, plums, chocolate syrup, and subtle wood in the background. Powerful and rich with loads of glycerin as well as hefty alcohol (15.8%), it is a classic example of an opulent, full-throttle Barossa red to consume over the next 4-5 years.

Food Accompaniments

Something big that can handle the weight and fruit intensity

Winemaker Notes

All grapes are picked when physiologically ripe to obtain peak ripeness in terms of sugar and flavor. The grapes are destemmed into open fermenters, pH is adjusted and fermentation takes place over 7-10 days at a temperature of approx 24 degrees centigrade. Plunging and or pumping over takes place 3 times a day. The wine is then pressed using a Basket Press. Juice is then transferred to tank or Barrel to undergo Malo-lactic fermentation. All wine is racked and returned to barrel 2 to 3 times during the 12 month period to ensure a clean wine that does not need any fining or filtration.

UPC Code	Chemical Analysis	Varietal
752183012362	Alcohol: 15.8% pH: 3.61 Total Acid: 6.4g/L Residual Sugar: 3.1g/L Free/Total Sulfur: 26/72	Red Blend